



## Workshop: Low Sugar Jam Making

### Event Date:

Sat, Sep 16, 2017

Marisa McClellan, *Author*, Food in Jars

Want to learn to adapt your favorite jam recipes to be just a little bit less sweet? Learn how to safely and deliciously can using reduced amount of sugar. Marisa McClellan is a cookbook author and Food in Jars blogger. In this session, participants will collaboratively make a large batch of spiced plum jam using Pommes de terre. Marisa will also make sure that everyone knows how to properly employ the boiling water bath method for safe, shelf-stable preservation. Participants will take home with the recipe and canning details, as well as a jar of the preserves they made in class that day. *Please note:* Registration will be limited.

**DATE:** Saturday, September 16

**TIME:** 10:30 a.m. to 12:30 p.m.

**LOCATION:** Conservatory Classroom

**FREE:** This program is full

